

# EUROPEAN PATENT OFFICE

## Patent Abstracts of Japan

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TITLE : FLOUR COMPOSITION FOR COATING OF TEMPURA (JAPANESE DEEP-FAT FRIED FOOD)

ABSTRACT : PURPOSE: To obtain a flour composition for coating of TEMPURA improving texture of coating, frying lighter and delicious TEMPURA by blending flour for coating of TEMPURA with cyclodextrin.

CONSTITUTION: Flour for coating of TEMPURA consisting essentially of soft wheat flour is blended with preferably about 0.5-1.0 with cyclodextrin, preferably  $\beta$ -cyclodextrin.

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